

to a fermented milk product, optionally yogurt, that has not been produced by said composition.

**16.** A composition for production of a fermented milk product, optionally yogurt, said composition comprising one or more bacterial strains selected from the group consisting of *Streptococcus thermophilus* DS71579 (Strain A), *Streptococcus thermophilus* DS71586 (Strain B), *Streptococcus thermophilus* DS71584 (Strain C), *Streptococcus thermophilus* DS71585 (Strain D), wherein the time to reach pH 4.6 is reduced compared to a fermented milk product, yogurt, that has not been produced by said composition.

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